



BLACK OLIVE

# Christmas Day

◆ *Set Menu* ◆

## Entrée *to share*

### **GARLIC & HERB FOCACCIA**

House-made woodfire focaccia bread

### **ANTIPASTO PLATTER**

Prosciutto, salami, ham, buffalo mozzarella, feta, roasted capsicum, rocket and olives

### **SALT & PEPPER CALAMARI**

Fried calamari seasoned with salt and pepper

## Main *choice of*

### **SEAFOOD BASKET**

Fish of the day, tiger prawns, calamari, black mussels in chilli garlic white wine and grilled scallops, with a side salad

### **SPAGHETTI FRUTTI DI MARE**

Calamari, scallops, mussels and prawns tossed in garlic and olive oil.  
Napoli sauce also available

### **GRILLED CHICKEN BREAST**

Wrapped in prosciutto, with mashed potato and topped with mushroom gravy sauce

### **PORTERHOUSE SURF & TURF**

Porterhouse steak on creamy mashed potato with a creamy mushroom sauce and prawns

## Dessert *choice of*

### **PANNA COTTA**

Sweetened Italian cream topped with mixed berries

### **TIRAMISU**

Italian-style trifle with mascarpone, cream and espresso

**Kids**  
UNDER 10

Spaghetti bolognese **or** Margherita pizza, with chips  
*Ice-cream and a drink included*



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◆ *Sittings & Guidelines* ◆

## Sittings

### SITTING ONE

11:30am – 1:30pm

2-hour sitting

### SITTING TWO

2:00pm – 4:30pm

2.5-hour sitting

## Pricing *set menu*

### ADULTS

\$120 per person

Entrée, main and dessert

### KIDS (UNDER 10)

\$45 per child

Main, ice-cream and a drink

## House Guidelines

### DRINKS

Our full drinks and wine list is available.  
Strictly no BYO on Christmas Day.

### DIETARIES

Dietary and allergy requirements happily  
accommodated with advance notice.

### ATMOSPHERE

Festive table linens and holiday decor  
throughout.

### EXTRA SIDES

Our chef has curated an optional sides  
menu, available at additional cost.

## Reserve Your Table

*Questions or special requests? We'd love to hear from you.*

☎ (03) 9589 1585

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